ITEM NO. _____

ALTO SHAAM®

Fry Tech™ ASF-75G

GAS OPEN FRYER

shown with optional automatic basket lifts

ecosmart™

- Unprecedented high level of efficiency.
- Quick oil temperature recovery.
- Stainless steel front, sides and tank.
- Dual, solid-state controls with electronic ignition.
- Melt cycle for solid or liquid shortening.
- 7-year limited fry tank warranty.

The Alto-Shaam ASF-75G open gas fryer cabinet is constructed of stainless steel and includes heavy duty leveling casters mounted on both front and rear. The fryer is provided with a burner and heat exchanger system powered by a fan-assisted combustion system with built-in controls for ignition and flame rectification. The 10 gauge stainless steel fry tank holds 73 pounds (33 kg) of frying compound. Includes two (2) fry baskets and a cleaning brush set. Fryer has a temperature range of 200°F to 390°F (93°C to 199°C). Solid state control provides a temperature accuracy within 4° of set point.

☐ **ASF-75G Open Gas Fryer with Basic Control**

FACTORY INSTALLED OPTIONS

☐ Automatic Basket Lifts

☐ Oil Filtration System

➥ Furnished with a mobile oil trolley with filter assembly and a package of 7 paper filters

➥ Powered by a $^{1}/_{2}$ hp gear pump featuring front access reset and a $^{3}/_{4}$" (19mm) full-port, ball-type drain valve

☐ Deluxe Control

➥ Programmable memory for up to six (6) product menu keys per lift.

ALTO SHAAM®

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 800.558.8744 U.S.A./ CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

www.alto-shaam.com

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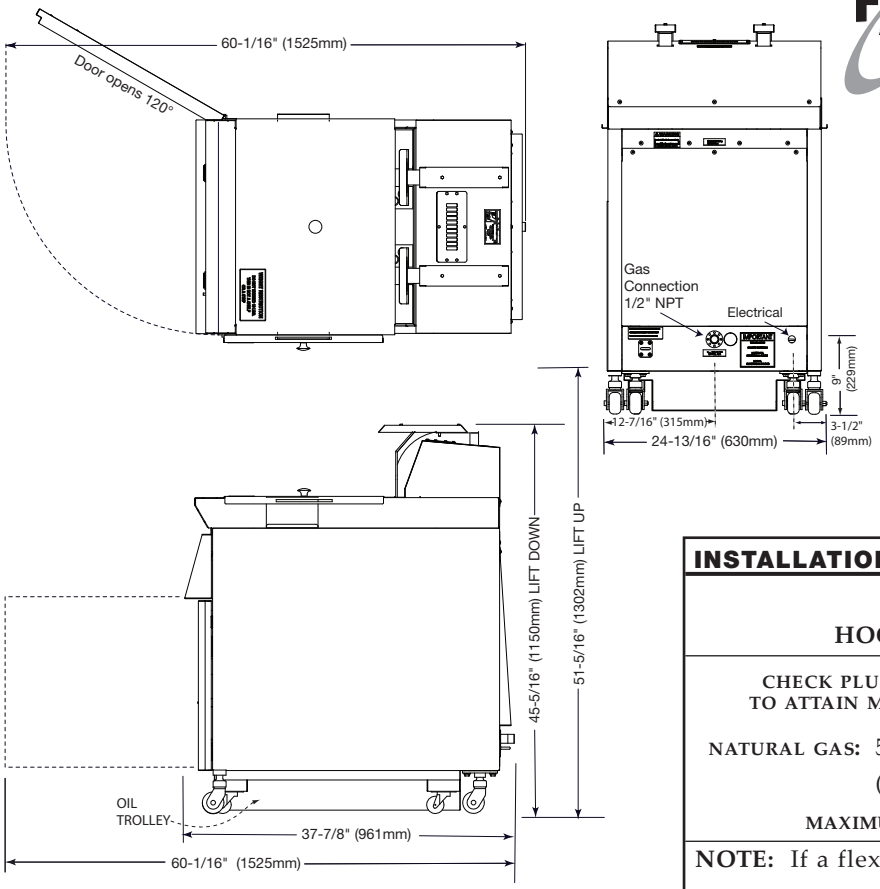
#361 - 01/08

AutoQuotes

Fry Tech™ ASF-75G

GAS OPEN FRYER



DIMENSIONS EXTERIOR H x W x D:

45-5/16" x 24-13/16" x 37-7/8"
(1150mm x 630mm x 961mm)

BASKET DIMENSIONS (H x W x D)

11-1/2" x 12-3/4" x 21-3/4"
(292mm x 324mm x 552mm)

INSTALLATION REQUIREMENTS

GAS CONNECTION: $^3/_4$" NPT

HOOD INSTALLATION IS REQUIRED

CHECK PLUMBING CODES FOR PROPER SUPPLY LINE SIZING TO ATTAIN MINIMUM BURNER MANIFOLD PRESSURE SHOWN:

NATURAL GAS: 5.0" W.C. (1.2 kPa) **PROPANE GAS:** 10.0" W.C. (2.5 kPa)

MAXIMUM INLET PRESSURE: 14" W.C. (3.5 kPa)

NOTE: If a flexible gas line is used, it must be AGA approved, commercial type and at least 1/2" I.D.

MANUAL GAS SHUT-OFF VALVE AND RESTRAINING DEVICE MUST BE INSTALLED PER CODE REQUIREMENTS WHEN USING A QUICK DISCONNECT DEVICE. *NOT FACTORY SUPPLIED*

GAS SPECIFICATIONS

☐ NATURAL GAS	☐ PROPANE GAS
120,000 BTU/hr. INPUT	120,000 BTU/hr. INPUT

CLEARANCE REQUIREMENTS

BACK: 6" (152mm) FRONT: 25" (635mm)

PLUS: 18" (457mm) minimum between the fryer flue and the lower edge of the exhaust hood and filter media.

6" (152mm) MINIMUM CLEARANCE REQUIRED ON ALL SIDES FROM AN OPEN FLAME.

ELECTRICAL

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	
120	1	60	7.2	
230	1	50/60	4.0	NO CORD & PLUG .99 kW

CAPACITY

SHORTENING/OIL: 73 lb (33 kg) MAXIMUM

WEIGHT EST.

NET WEIGHT:	360 lb	(163 kg)
SHIP WEIGHT:	520 lb	(236 kg)

CARTON DIMENSIONS: H x W x D
57" x 34" x 47"
(1448mm x 864mm x 1194mm)

STANDARD ACCESSORIES

☐ Basket, Half-Size (2 INCLUDED AS STANDARD)	BS-27140
Brush Set (ONE 3-BRUSH SET INCLUDED AS STANDARD)	
☐ ANGLE BRUSH	BH-27382
☐ SCRUB BRUSH	CE-27122
☐ STRAIGHT BRUSH	BH-27121
Filter, Paper (7 PAPER FILTERS INCLUDED AS STANDARD)	
☐ **7 COUNT REFILL PACKAGE**	FI-27791
☐ **100 COUNT REFILL PACKAGE**	FI-27794

OPTIONS

☐ Basket, Full-Size (48 CHICKEN PIECE CAPACITY)		BS-26998
FILTERS	☐ Charcoal/Carbon (**30 COUNT PKG.**)	FI-27648
	☐ Reusable Mesh (**SINGLE FILTER**)	FI-27014
☐ Fry Pot Cover		5005136
☐ Mobile Drawer Cover		5006073
☐ Strainer/Skimmer		CE-27400
☐ Oil Discard Hose		HO-27686

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